

DINNERLY



Lamb and Carrot Pie with Potato and Pea Mash



35 minutes



2 Servings

Bring a classic with a twist to the table. This rich, warming lamb pie topped with pea-studded mash is just like Granny used to make, only better.

WHAT WE SEND

- 2 potatoes
- 150g peas
- 1 onion
- 1 carrot
- 2 chicken-style stock cubes
- lamb mince

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- 250ml (1 cup) boiling water
- 1 tbs tomato paste
- 2 tsp worcestershire sauce ⁴
- 2 tsp olive oil
- 25g butter ⁷

TOOLS

- medium saucepan
- medium deep frypan
- potato masher
- 1L (4 cup) baking dish

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 640kcal, Fat 28.3g, Carbs 51.4g, Proteins 37.7g



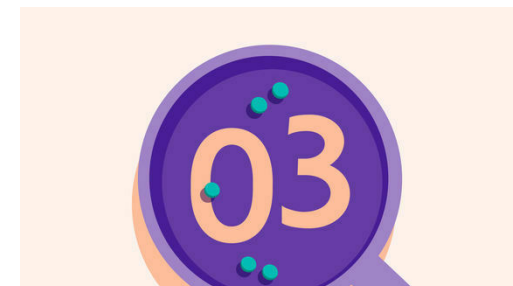
1. Boil potatoes and peas

Peel and cut the **potatoes** into 3cm chunks, then put in a medium saucepan of cold salted water and bring to the boil. Reduce the heat to medium and cook for 8 mins. Add the **peas** and cook for a further 3-4 mins until the potato is tender. Drain well, then return the veggies to the pan.



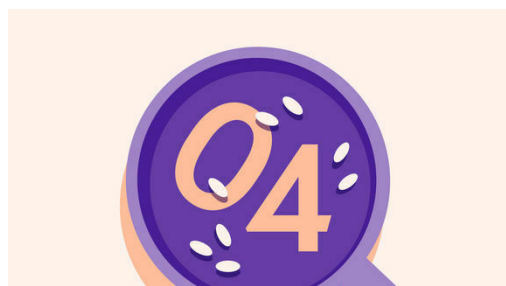
2. Prep ingredients

Meanwhile, finely chop the **onion**. Peel the **carrot**, then cut into 1cm chunks. Crush or finely chop **1 garlic clove**. Crumble **1 stock cube*** into a heatproof jug. Add **250ml (1 cup) boiling water** and stir to dissolve. Add **1 tbs tomato paste** and **2 tsp worcestershire sauce** and stir to combine.



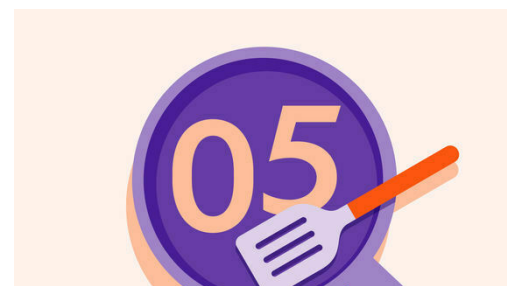
3. Start lamb filling

Heat **2 tsp olive oil** in a medium deep frypan over medium heat. Add the **onion, carrot** and **garlic**, season with **salt and pepper** and cook, stirring, for 5 mins or until softened. Increase the heat to high, add the **lamb mince** and cook, breaking up the lumps with a wooden spoon, for 3-4 mins until browned.



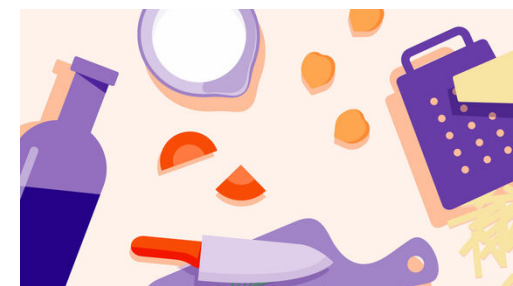
4. Simmer filling

Preheat the grill to high. Add the **stock** to the lamb mixture, bring to the boil, then reduce the heat to medium and cook for 10 mins or until thickened. Meanwhile, add **25g butter** to the potato and peas, season with **salt and pepper** and mash with a potato masher, leaving some peas whole.



5. Grill pie and serve up

Taste the **lamb mixture**, then season with **salt and pepper**. Spoon into a 1L (4 cup) baking dish and spread the **mash** over the top to cover (see Make it cheesy). Grill for 5 mins or until golden. Divide the **pie** among plates and enjoy.



6. Make it cheesy

If you have some on hand, stir a little grated cheddar into the mashed potato and pea mixture before spreading over the pie, then scatter some more cheese on top before grilling.